

From *First Lady Bicentennial Cookbook, South Carolina* (1975), Section 4, Breads and Rolls, "Committee's Choice," Mrs. John Wolff, SCFWC, Florence, S.C.

## MRS. JOHN WOLFF'S SCRIPTURE CAKE

Makes 1 large tube can or 2 loaf cakes

1 C *Judges 5:25* "last clause: butter" ("He asked for water, and she gave him milk; in a bowl fit for nobles she brought him curdled milk.")

$\frac{3}{4}$  C *Jeremiah 6:20* ("To what purpose cometh there to me incense from Sheba, and the sweet cane from a far country? your burnt offerings are not acceptable, nor your sacrifices sweet unto me.") (sugar)

$\frac{1}{4}$  C *Proverbs 24:13* ("My son, eat thou honey, because *it is* good; and the honeycomb, *which is* sweet to thy taste") (honey)

6 *Job 38:14* ("She lays her eggs on the ground and lets them warm in the sand") (eggs)

*1st Kings 10:2* ("And she came to Jerusalem with a very great train, with camels that bare spices, and very much gold, and precious stones: and when she was come to Solomon, she communed with him of all that was in her heart.") (  $\frac{1}{2}$  tsp ground cinnamon tsp ground cloves, 1 tsp ground allspice, 1 tsp ground nutmeg)

3 tsp *Aamos 4: 5* ("Burn leavened bread as a thank offering and brag about your freewill offerings—boast about them, you Israelites, for this is what you love to do," declares the Sovereign LORD.") (baking powder, plus 1 tsp baking soda)

1 tsp *Leviticus 2:13* ("And every oblation of thy meat offering shalt thou season with salt; neither shalt thou suffer the salt of the covenant of thy God to be lacking from thy meat offering: with all thine offerings thou shalt offer salt.") (salt)

$3\frac{3}{4}$  C *1st Kings 4:22* ("Solomon's daily provisions were thirty cors of the finest flour and sixty cors of meal,") (unsifted all-purpose flour)

1 C *Genesis 24:11* ("And he made his camels to kneel down outside the city by a well of water at the time of the evening, even the time that women go out to draw water.") (water, "we substitute 1 cup cold buttermilk")

2 C *1st Samuel 30:12* ("And they gave him a piece of a cake of figs, and two clusters of raisins: and when he had eaten, his spirit came again to him: for he had eaten no bread, nor drunk any water, three days and three nights.") (second clause: raisins)

2 C *Revelations 6:13* ("and the stars in the sky fell to earth, as figs drop from a fig tree when shaken by a strong wind.") (cut up dried figs)

1 C *Numbers 17:8* ("The next day Moses entered the tent and saw that Aaron's staff, which represented the tribe of Levi, had not only sprouted but had budded, blossomed and produced almonds.") (chopped almonds)

Preheat oven to 300°. Heavily grease and flour a 10-inch tube or Bundt pan or 2 9x5x3-inch loaf pans. In a large bowl, with electric mixer at medium speed, beat butter until smooth, add sugar gradually and beat in well. Clean beaters, then blend in honey at low speed. Add eggs 1 at a time, beating at medium-high speed after each addition. On a large sheet of waxed paper combine cinnamon, cloves, allspice, nutmeg, baking powder, baking soda, salt and  $3\frac{1}{4}$  C of the flour. Add blended dry ingredients to batter alternately with buttermilk. Toss remaining  $\frac{1}{2}$  C flour with raisins, figs and almonds and gently fold fruit and nuts into batter. Pour batter into pan(s), cut

through with a knife to distribute evenly and bake about 1 hour 30 minutes or until a cake tester poked into center comes out clean. Let cool in pan(s) 30 minutes, then turn out of pan(s) and cool completely on rack.